



# FROZEN READY TO BAKE VEGETABLE FAT RASPBERRY-FILLED VEGAN CROISSANT 90G BRIDOR BAKER SOLUTION

Product code	<b>38539</b>	Brand	<b>BRIDOR</b>
EAN code (case)	<b>3419280056787</b>	Customs declaration number	<b>1905 90 70</b>
EAN code (bag)		Manufactured in	<b>France</b>

*Indulgent viennese pastries made with quality margarine made from plant fats and rigorously selected ingredients.*

## CHARACTERISTICS AND COMPOSITION

<b>Frozen Product :</b>	Length	13.5 cm ± 2.0 cm
	Width	6.0 cm ± 1.0 cm
	Height	4.0 cm ± 1.0 cm
<b>Baked Product :</b> <i>(indicative information)</i>	Average weight	79g
	Length	18.0 cm ± 2.0 cm
	Width	8.0 cm ± 1.5 cm
	Height	5.0 cm ± 1.0 cm



*Serving suggestion*

Ingredients: **WHEAT** flour, water, vegetable fat 17% (non-hydrogenated palm oil, water, non hydrogenated coconut oil, non-hydrogenated rapeseed oil, salt, emulsifier (mono- and diglycerides of fatty acids), acidity regulator (lactic acid), natural flavouring), raspberry filling 16% (glucose-fructose syrup, raspberries 5%, sugar, gelling agent (pectin), acid (citric acid), acidity regulator (tricalcium citrate), preservative (potassium sorbate), natural flavouring), sugar, yeast, finish 3% (sugar, non-hydrogenated palm oil, radish, blackcurrant and apple concentrate), spelt **WHEAT** flour, **WHEAT** gluten, salt, flour treatment agents (alpha-amylases, hemicellulases, ascorbic acid).

For allergens, including cereals containing gluten, see ingredients in capital letters.

May contain traces of: milk, sesame seeds, soya, nuts, eggs.

*Enzymes are technological aids and may not be reported in baked products.*

GMO: without	Suitable for vegans	Y	Kosher certified	N	Y = yes N = no
Ionization: without	Suitable for vegetarians	Y	Halal certified	Y	

Nutritional values per 100g	Frozen product		Baked product		
	For 100g	Per serving**	For 100g	Per serving***	% RI* per serving
Energy (kJ)	1,399	1,259	1,590	1,259	16.8 %
Energy (kcal)	334	300	379	300	16.8 %
Fat (g)	14	13	16	13	20.8 %
of which saturates (g)	7.3	6.6	8.3	6.6	36.7 %
of which trans fatty acids (g)	0	0	0	0	
Carbohydrate (g)	45	41	51	41	17.5 %
of which sugars (g)	17	15	19	15	18.9 %
Fibre (g)	2.4	2.1	2.7	2.1	9.6 %
Protein (g)	5.7	5.1	6.5	5.1	11.5 %
Salt (g)	0.46	0.41	0.52	0.41	7.7 %
Sodium (g)	0.18	0.17	0.21	0.17	7.7 %

\* Reference intake for an average adult (8400 kJ / 2000 kcal) - \*\*Weight of a portion of frozen product: 90.0g - \*\*\*Weight of a portion of baked product: 79.2g

MICROBIOLOGICAL CHARACTERISTICS	Targets	Tolerances	Methods of analysis
Aerobic mesophilic total count	< 100,000 cfu/g	< 1 000 000 cfu/g	ISO 4833-2
Escherichia coli	< 10 cfu/g	< 100 cfu/g	ISO 16649-2
Salmonella	absence in 25g	absence in 25g	BRD 07/11-12/05
Staphylococcus aureus	< 100 cfu/g	< 1 000 cfu/g	NF V08-057-1
Bacillus cereus	< 100 cfu/g	< 1 000 cfu/g	AES 10/10-07/10
Listeria monocytogenes	absence in 25g	absence in 25g	AES 10/3-09/00
Moulds	< 1,000 cfu/g	< 10 000 cfu/g	ISO 21527-2

## STORAGE AND SHELF LIFE

Date of minimum durability: 365 days (12 months) from the date of deep freezing marked on the package.

Store at -18°C or below before use. DO NOT REFREEZE ONCE THAWED.

Storage conditions:

24h in refrigerator

3 days in the freezer compartment of the refrigerator





in the freezer at -18°C: until the date of minimum durability indicated on the packaging

Storage recommendations after baking:

At ambient temperature during 24 hours for organoleptic reasons ; 48 hours for food safety reasons.

Maximum preservation after baking is 48 hours.

## INSTRUCTIONS FOR BAKING

	Tray arrangement (600 x 400)	12 items on a tray
	Defrosting	approximately 45-60 min at room temperature
	Preheating oven	190°C
	Baking (in ventilated oven)	approximately 17-18 min at 165-170°C, open damper
	Cooling and rest on tray	15 min at room temperature

Nota: Each oven has its own characteristics. We suggest you record all parameters giving the best results baking with your equipment.

**Find all the chef's advices on [www.bridordefrance.tv](http://www.bridordefrance.tv)**

## PACKAGING

### Pallet

Pallet type / Dimensions	EURO NIMP15 / 80x120 cm	Cases / pallet	80
Net weight / Gross weight of pallet	316.800 / 374.249 kg	Cases / layer	8
Total height	2000 mm	Layers / pallet	10

### Case

External dimensions (L x W x H)	390x290x185 mm	Volume (m3)	0.021 m <sup>3</sup>
Net weight of case	3.96 kg	Pieces / case	44
Gross weight of case	4.326 kg	Bags / case	2

### Bag

Net weight of bag	1.98 kg	Pieces / bag	22
Additional components in the case	N	Y = yes N = no	

## FOR ANY INFORMATION / CONTACT

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